

## SCHOOL FOR HOUSEWIVES--By Marion Harland

Information  
for Perplexed  
Housewives

**A** MAN—a practical dentist, has somewhat to say to the heads and members of households. Something worth reading, being full of everyday common sense, or common sense that ought to be in everyday use. The foremost place in the line is given to him to-day, and an attentive hearing bespoken for him:

"E. J. W.'s question, some time ago, relative to cream dressing for aces and aches, I suppose it should be called, and your asking for the proportions of ingredients of same, have stirred up some interest in a 'mere man'."

"I cannot now give the formula, but if it is much desired can obtain it for you. The dressing is not at all 'novel' to many people of our State; the countryfolk all through Lancaster county and that section are decidedly fond of it."

"Your column is always of interest to me, although a man, and, like other people, I often get a 'point' or two from it. Sometimes the questions seem so foolish as to deserve no answer from you or from any other person; sometimes they are amusing and sometimes they are worrisome."

"You have your chemist to aid you; you have your physician and your lawyer to give you a 'lift' once in a while—you should have other specialists that you might call upon as occasion required. If you can find no one better qualified than I am to help in my line of work (meaning a willing, there are hundreds better able) anything brought to my attention will be answered as well as possible."

"Some of the remedies for tooth trouble that are recommended by some of your correspondents are the worrisome—and wearisome—paraphrases to me. How some people can have the lack of conscience to advise as they do is more than I can understand; and some of the popular notions of tooth care can only be described as 'queer' and 'awful'."

"Dentistry is not painless to-day—and never will be—but the dentist's office has ceased to be a torture chamber and there is no excuse for people dreading necessary work as they do. Here's a sample: A young girl gets a severe toothache (has never been to a dentist and never cleaned her teeth, so small wonder); won't go to a dentist because of 'fear'; hears tincture of iron is good for toothache; gets it and uses it as a scrub-woman does soap and water; toothache wax is tried; reads that carbolide acid will stop the pain; burns her mouth with that, and is most horribly burned; the tooth aches yet and sleep has been lost for a period of two weeks or more, and the girl almost spun out. The girl actually forced to a dentist's office—a half-hour spent in the chair, but slight discomfort, comparatively, while work was progressing; pain gone and the patient ready for a good sleep. Another woman: Afraid to go to a dentist to have 'tartar' removed from her teeth; uses point of scissors herself and does irreparable damage. And so on, ad infinitum."

"My growl is finished with the request that no advice be given people in the use of drugs and chemicals until a specialist in the line in which their use is intended has 'passed' the advice and given definite directions for use. It is inordinate directions, in text books as well as newspapers, that are to blame for an immense amount of harm and suffering."

"I have a beautiful go-cart, and would like you to tell me what would clean the wicker part, as it is a little soiled."

Clean it with salt and water, applied with a soft sponge, and wiped dry with an old linen cloth."

"I. Will you please have published in your column Dr. Shoenaker's prescription for freckles?"

"2. And also a formula for cleaning chenille curtains. The shade of them is old rose, and they are getting dirty. Could you not tell me of anything besides washing them?"

"I do not give advice in the matter of facial blemishes, the care of the hair, etc. Mrs. Henry Symes conducts the department relating to such things."

"2. You can wash them in gasoline, and satisfactorily. Or, if they are badly soiled, they can be woven into rope porcelaine. If you will send me stamped and self-addressed envelope I will tell you where you can have this done."

"I have seen twice in your columns a request for a recipe for making 'aerated bread.' My father at one time (in 1864) invented a machine for making aerated bread with compressed air. The machine was intended for family use, but he could not get it patented, because the original patent read 'gas or air.' The bread was first made by the patentee at Albany, N. Y. It is made of flour, salt and water, which is put into the machine and thoroughly mixed, while carbonic acid gas is forced through it under a high pressure. The dough is then drawn from the cylinder, or forced from it through a faucet, which gives it the rough appearance on a cloth over it, leaving it thus all night. Next day shake and brush the starch out of the silk, lay it, wrong side uppermost, on a clean cloth, spread a thin cloth very slightly dampened over it and press with a warm iron. Dry whitening will clean the gold embroidery."

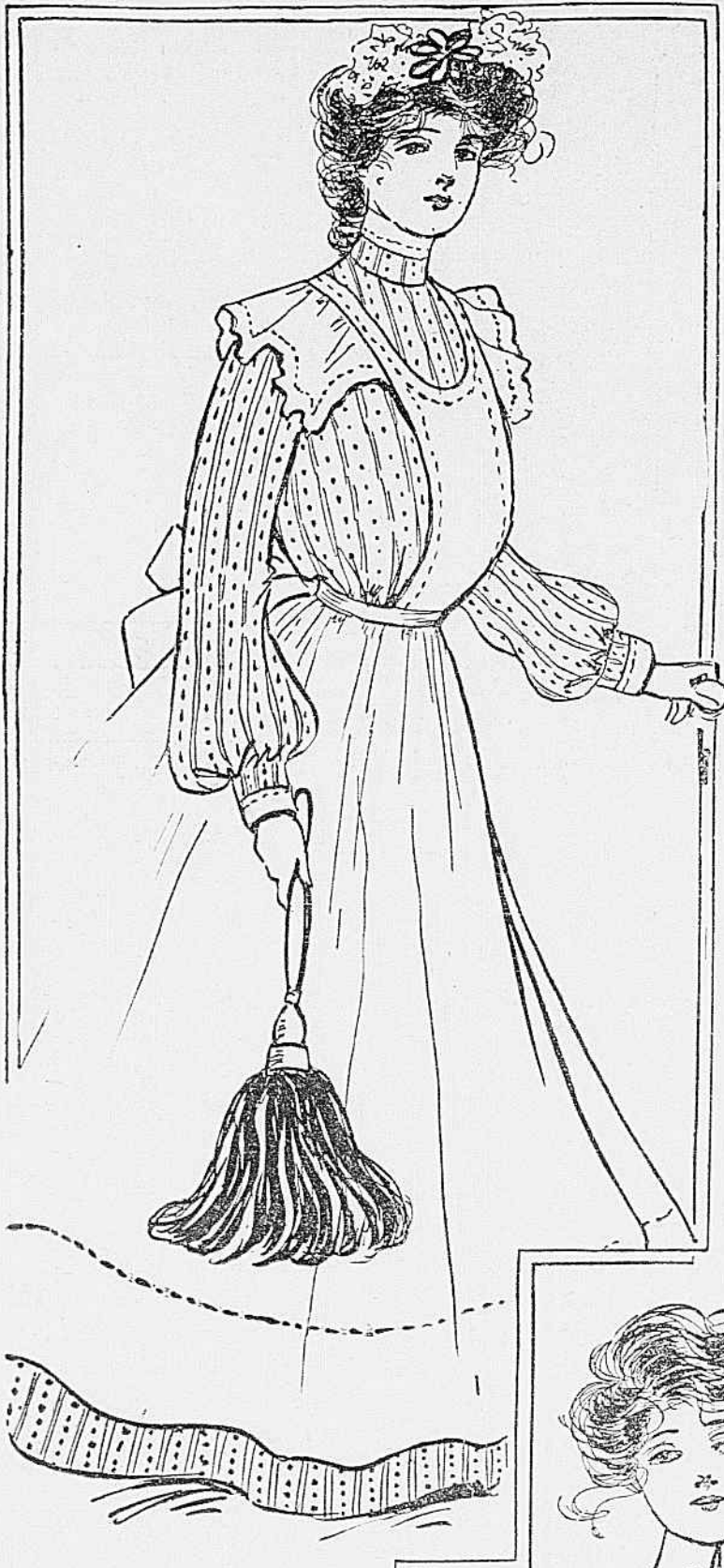
"Will you kindly advise me how to clean a white silk lambswool embroidered in gold? I have been told to use gasoline, but I don't know how to use it. I am afraid the gold will tarnish."

Clean it with powdered starch, rubbed well into it. Cover with starch and throw a cloth over it, leaving it thus all night. Next day shake and brush the starch out of the silk, lay it, wrong side uppermost, on a clean cloth, spread a thin cloth very slightly dampened over it and press with a warm iron. Dry whitening will clean the gold embroidery."

"If 'C. E. C.' will spread corn starch over the ink stain in the carpet, then moisten with water, I think she will find it will draw the ink entirely out. I have tried it many, many times, and never had it fail. The corn starch can be easily brushed off when dry. I have used it on carpets, curtains, table spreads, and a few days ago drew red ink out of a very delicate grey skirt so not a trace can now be found."

"This novel and pleasing suggestion comes from a valued correspondent, and should be tried faithfully by each of the scores of sufferers who write to me of ink disasters. Every mail brings me one or more tales of woe on account of shower or sun or blot of ink. For some reason reason there has been a run upon red ink spots lately. I therefore hail with satisfaction the assertion from valiant yellow again before long."

## COSTUMES FOR THE HOUSEMAID, WAITRESS AND KITCHEN MAID



**E**VERY housemaid is measured by her apron. The fresher and prettier it is, the more of an establishment with which she is identified. Mistresses who value the importance of small details look well to the ways of their maids in this particular, and the results justify the time and thought expended.

Some women prefer to have their maids aproned always after one pattern, but it is wiser to allow some latitude in the matter. The uniform idea is all right, but the maid herself will be much happier if allowed to vary it occasionally. Anybody, even a maid, grows weary of clothes out eternally after one fashion.

It is for the benefit of the mistress and maid that this page of apron ideas is furnished. In accordance with aproning sentiment in favor of variety, the aprons are more unique and more elaborate than formerly. White muslin remains, as it always must, the standard material. But flowered dimit is a newly accepted and dainty suggestion. Bibs are made more coquettish by the use of embroidery or the addition of little shoulder pieces. The caps that complete the apron costume are oftentimes butterfly shaped and edged with Valenciennes lace.

One of these new aprons has the bib hemstitched all the way around, and over the tops of the sleeves long, hemstitched frills. The skirt is full gathered, and falls nearly to the bottom of the gown. It is hemstitched, and it ties about the waist, and is fastened behind with a big bow knot. The butterfly cap is caught in the centre with a knot of black velvet ribbon.

For the table waitress a Hamburg-trimmed apron is recommended. The pretty one here shown has the bib formed of two cross bands of embroidery, which connect the shoulder straps of the same. The skirt part is fitted over the hips without gathers, and behind is fastened by a white bow, with long streamer ends edged with embroidery. The cap, with its double bow on each side, is edged with Valenciennes lace and caught in the centre with a black velvet knot.

Mildly herself, when she needs to don an apron for a trip to the kitchen or for any little household duties which she supervises personally, may have flowered dimit for her protection. The apron, bib and all, is made in one piece, which fits closely to the figure. It may be very effectively bound all the way around with a gold or pink cloth to match the pink flower in the pattern. The bottom is edged with a deep gathered flounce, which dips in the front and is raised high in graduated fashion in the back.

The kitchen maid, of course, does not need an elaborate apron. A plain bibbed apron, neatly machine stitched all the way around, hemmed at the bottom and tied with full strings behind, serves the purpose. A lace-edged handkerchief square may be knotted in the centre for the cap.

Bringing up  
Children in the  
Right Way

**I**Y wife and I have had a dispute to-night and you are the bone of contention. Or, I might say, more correctly, your views upon corporal punishment in the nursery have been discussed by John Junior's father and mother."

"My stand is that you believe as I do, in the good old-fashioned rule—'Do as I tell you, or I'll know the reason why!' Solomon says: 'Spare the rod and spoil the child.' In my young days my mother—too busy baking, brewing, washing and scouring, making and mending, to waste time arguing with her six children. It was 'a lick and a promise,' as the South-erners say. The 'lick' came first, the 'promise' was that we would catch another lick and that plaguery soon if we didn't look out."

"My wife is a tender-hearted little thing, and she is all for reasoning with our boy. She talks with him when he has been naughty and carries her rule of forbearance so far as to say that no parent should strike a child or punish him in any way except in cold blood, as one might say. And she is cocksure that Marion Harland is on her side; that you are 'too tender-hearted to believe in beating babies,' etc., etc."

"Won't you speak your mind and settle our dispute? Show your hand, without fear and without favor, in this matter of flogging in the nursery."

"To spank or not to spank! That is the question."

"John's wife is right in so far as she maintains that hasty chastisement is always a blunder in paternal government."

John Junior's father has not stated the question quite fairly. "When to spank and how to spank" would have been more accurate."

One of the few domestic rules which is absolute in general and in particular cases—a regulation that has no margin—is that to strike a child in anger is a sin against human and divine laws. The singularly judicious father of four fine boys told me the other day that, while he believed that most children occasionally need corporal punishment, he had never tried himself to administer it."

"I am quick-tempered, and a hasty whip does not gauge the weight of his sin," he said. "The mother does what little whipping is required."

Happy he whose heart can safely trust in his wife to this extent! Happier she whom self-control has fitted to assume the training of others! If human legislation were a perfect science the parent or guardian who should beat a child in the heat of passion would answer for the outrage to offended justice. It is a torture to the sympathies to compute what proportion of corporal punishment inflicted in our Christian land by so-called Christian people is the outcome of love and conscience, and how much the outbreak of petulance or of downright rage, excited by other causes than childish aggression. As I have heard mothers of the so-called lower class phrase it, "They got that stirred up that they have to take it out of somebody." In brutality there is always a grain of cowardice. It is so much safer to take it out of a child than a child's father, uncle or aunt that the wretched innocent becomes a fetish, upon which the consequences of others' iniquities are wreaked. The stages of the wicked work are as sure as they are constant. The beaten baby's walls deepen into the yell of the tormented boy. When he is big enough to strike back, he, too, will "take it out" of somebody. First, out of children smaller than himself; then, the lust for fighting keeps pace with his growth, out of men of his own age—then out of society."

John says truly, in effect, that as Mr. Bagnat has it, "discipline must be maintained" in the family. But it should be with the commanding officer. He is responsible to nobody but himself! There is all the more reason why self-discipline should be perfect—if this be true; the fact being that the parent is as responsible to the child as the child to the parent. A spoiled mother makes a spoiled baby. It is quite possible for a parent to love a child fondly, to desire, at heart, his best good, to be willing to devote toil and strength and, if need be, life itself to gain that good, and yet to be unjust to barbarity."

Will John let me illustrate what I mean by a little incident of which I wrote, years ago, with the impression of the scene fresh upon me, my nerves still quivering, my heartstrings vibrating like the roughly stricken chords of a harp? "I was a widow of reputable, if brief, standing. The 2-month-old she must bring with her when she came to me for the day was born after the father's death. It was 'all she had to live for.' She reminded herself and me daily, while she was about the business that was to fill the plump boy with bread and milk, clothe him and keep a tight roof over his head and his. After the manner of her class, she spoiled Dicky in every fashion known to the illiterate and doting mother. I had asked her that morning if she thought it good for him to eat pickles and candy. He had a truncated cucumber in one hand, a lolly pop in the other, both having been produced from the mother's apron pocket at his demand."

"He can say 'pittie' and 'tandy' as plain as I can," she boasted, tying a bib under his chin and setting him in a corner out of her way. And, in reply to my query, "I dare say," at over her head, "he'll be a little better off than the other, both having been produced from the mother's apron pocket at his demand."

"We have three children. Can you tell me if there is anything that I could have them wear that would prevent them from catching sickness? For instance, a bag around their necks, with camphor, or something like that, as their health is very poor."

"FOND PARENTS." A camphor bag worn about the neck is supposed by some to ward off infection. A better thing is to build up a child's health until he is strong enough to resist disease. You say you are 'ignorant and poor.' You may not know that there are millions of tiny germs, good and evil, in the human body. Dirt, poor food and bad air strengthen the evil 'germs,' as they are called. Plenty of sleep in well-ventilated rooms; good wholesome food and strict cleanliness make the good germs strong enough to overcome the bad. Cheap food need not be unwholesome; mean rooms can be kept clean and full of air, and, as Florence Nightingale used to say, 'a man can make himself as clean with a quart of hot water as with a hoghead of cold.' See that your children are washed from head to foot every day. Rub them every night before they go to bed, flexing the muscles in limbs and body and encouraging the circulation of the blood throughout the system. Parents give too little attention to friction of the flesh and suppleness of joints. Teach the little ones how to breathe, taking in long, deep, slow breaths and expelling the air as slowly as they can. Watch the children for signs of civilized human creatures live for years and die what are called 'natural deaths,' without ever taking ten natural breaths, such as nature meant them to draw habitually."

Plenty of oxygen, filling the lungs and reddening the blood, is better for your children than a druggist's whole stock of 'preventives' and 'remedies.'"

A DAINY DRESS  
FOR A LITTLE GIRL

**W**OULD you kindly give me your views on the making of a white china silk dress for a little girl 5 years of age? The same would be greatly appreciated."

I ought, justly, to pass the query over to the Fashion Editor. It does not come within my province. But the query brings a picture to my mind's eye so captivating that I run the spindle of my letter-file through the mother's note and thereby make answering it my business."

The 4-year-old sprite who answers to the call of "Baby-girl" in my household is not yet promoted to the dignity of china silk frocks. In a year more she shall have one. White, and in quality excellent, with a full waist set into a tucked yoke or "gumpe," short full sleeves, showing the plump arms with dimples at wrists and elbows—dimples that tempt kisses as roses tempt bees and butterflies. The skirt shall be tucked almost to the waist and fully gathered all around. Tucks in skirt and gumpe shall be laid down with rows of hemstitching done in white silk."

The sleeves shall be finished with ruffles of the same material as the frock, also hemstitched. A full of the silk shall edge the bonny round throat, and define the line where the gumpe joins the full waist, running, like incipient wings, over the shoulders where the sleeves are set in. Besides these ruffles, the pretty garment will have no trimming. With it the wee lassie shall wear white stockings and white shoes."

Does "S. T. S." see the picture as I see it, I wonder? And when her birdling is thus arrayed, will she send me a photograph to show how nearly the mid-puppy she equals the flesh-and-blood entity? And what dainty flesh-and-blood is a little girl 5 years old!"

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Plenty of oxygen, filling the lungs and reddening the blood, is better for your children than a druggist's whole stock of 'preventives' and 'remedies.'"

"E. M. W." that the sanguinary fluid yields to her simple formula. To borrow exiled Beau Brummel's farewell words, left upon his dressing table as a legacy to the puzzled dandies who have vainly tried to emulate the smooth gloss of his cravats—"Starch is the man."

There would seem to be no longer need for the ominous warning appended to recommendations of cyanide of potassium to luckless "ink-slingers"—"Keep it out of the children's way. It is a deadly poison." Corn starch is as innocuous as potatoes. Will somebody else try it forthwith upon ink spots, black and red, and report results?"

"E. M. W." thus modestly prefaces her benediction to an ink-smitten sisterhood: "I have been helped so many times by your interesting columns, I thought I ought to contribute something to show my appreciation."

The "Exchange," with one voice, will echo my assertion that the debt of obligation is now on our side."

"I have a 'Marion Harland Scrap Book,' which consists of articles cut from the newspaper, but have not as yet, unless I have overlooked it, read of one of your correspondents asking how to keep gloves (kid) from spotting during the summer."

"I have had five pairs sent me by a relative, and as I cannot wear them would ask you to tell me how to preserve them."

MRS. E. M. W. Wrap each glove separately in oiled silk of the best quality, and envelop the silk in tissue paper. Keep in a close box. I have kept gloves over a year in this way, and found them soft, pliable and elastic at the end of that time."

A new member of the exchange leads off bravely with her maiden essay. We bid her a cordial, housewifely welcome."

"Regarding the dressing for waitresses mentioned by 'E. J. W.' in a late issue, I give it as my mother makes it for lettuce. I cannot perhaps give the exact measured quantities, as per recipe, but give it as I have made it for her numbers of times."

"One cup of thick, sweet cream."

"One-third wingglass, or about four tablespoonsful, of vinegar."

"Heaping teaspoonful of soft brown sugar."

"A pinch of salt and a dash of pepper."

"Put in a bowl and beat well together until the cream becomes frothy, and notice that the dressing has a distinct sour and sweet taste. Should either be predominant, add either sugar or vinegar. Have the lettuce cold, and be sure it is well drained, as the least water ruins the dressing. This amount will be sufficient for an ordinary-sized salad dish."

"I will add that on my visits to my country home there is nothing I enjoy more than my mother's lettuce, prepared as above. I am not a housekeeper, but should you desire to use this for your columns I trust to your usual good judgment to make it plain to the public."

C. W. E. I shall hope to hear from you again, and add to my thanks for this contribution acknowledgment of your consideration in having it typewritten."

"Will you kindly insert in your columns at earliest convenience how to whiten a fine nainsook dress, trimmed with satin ribbon and footings, as it has turned yellow."

C. E. I advise you to take the ribbon off, have the gown laundered properly and retint with either rhubarb. It is dyed with the ribbon on, the latter will almost certainly yellow again before long."



## GOOD RECIPES BY MARION HARLAND

## Some Seasonable Salads.

**F**OR French dressing rub the inside of a small bowl with a clove of garlic, or put into the bowl a tablespoonful of minced chives, then two tablespoonfuls of salt, one of pepper, six tablespoonfuls of olive oil and two tablespoonfuls of strong vinegar. Mix thoroughly and pour over the salad.

To make mayonnaise dressing have all the ingredients thoroughly chilled by leaving them in the ice-box for several hours before using. Into a shallow bowl, which has also been made cold, drop the yolks of three eggs, drained from every particle of the whites, and pour on them a teaspoonful of lemon juice. With a silver fork begin to stir, and as the yolks thicken, add olive oil—a teaspoonful at a time, and strain again through dannel. Pour

mayonnaise with enough vinegar to make it as acid as taste dictates. Add salt also to taste. When thoroughly mixed, pour in more oil by the spoonful until another cupful has been used. Set the dressing on ice until needed."

**Tomato Aspic Salad.** S OAK half a cup of gelatin in a cupful of cold water for half an hour. Turn the contents of a can of tomatoes into a porcelain-lined saucepan and stew for fifteen minutes. Add pepper and salt to taste, and a spoonful of granulated sugar. Strain through a dannel jelly-bag and return the liquid to the fire long enough to reach the boiling point, but not until it boils. Remove, add pour at once upon the soaked gelatin, stir until dissolved, and strain again through dannel. Pour

into small cake-tins, wet with cold water, and set aside to form. When firm, turn the jelly-shapes into lettuce leaves and pour a spoonful of mayonnaise dressing over each."

**Tomato and Shrimp Salad.** A R E F U L L Y peel large, firm tomatoes, cut in half, and with a small spoon scoop out the insides so that only the outer wall of the vegetables remains. Open a can of shrimps, drain and set them in the ice-box for several hours before you prepare the tomatoes, which should also be ice-cold. Mix the shrimps with mayonnaise dressing, and fill the halved tomato-shells with the mixture. Spread crisp lettuce leaves on a chilled platter and lay the shrimp-stuffed tomatoes on these. Serve with mayonnaise dressing."

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